

SOUTHERN ROOTS

FEBRUARY 14, 2024

First

Seafood Platter for Two
gulf shrimp, local oysters *, west indie's salad,
lobster roll, red chili cocktail, herbed remoulade,
champagne mignonette

Second

please choose one

Roast Bone Marrow Tart Savoury
pastry tart, roast bone marrow, anchovies

Nicoise Inspired Tuna Salad
dry-aged tuna, black olives, cherry tomatoes,
confit egg yolk, haricot vert, peas, fingerling potatoes

Lobster Bisque
crème fraîche, ciabatta garlic bread

Third

please choose one

8oz Linz Heritage Beef Tenderloin
duck fat potatoes, roasted brussels sprouts,
bearnaise sauce with lump crab

Seared Gnocchi with Chicken Truffle Cream
roasted wild mushrooms, gruyere cheese, fresh truffle

Ora King Salmon en Croute
spinach cream, confit tomatoes leek fondue

Fourth

Petite Croquembouche for Two
chocolate and strawberry

\$98.95 per person

NO REGULAR MENU AVAILABLE

excluding tax, gratuity & beverages. no discounts applicable

*Alert your server if you or anyone at your table has
any concerns regarding food allergies.*

**Consuming raw or uncooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*